

APPETIZERS

SAMOSA 6.95

*Crispy turnovers stuffed with potatoes and peas.
(Original Popat family recipe)*

ASSORTED CHUTNEYS 6.95

*Mint, Mango and Tamarind.
Served with papadum*

ALOO CHATT CHATPATI 6.95

*Potato cubes marinated with a mint and
Tamarind dressing topped with crispy wafers.*

NON-VEG SAMPLER 15.95

*A combination of chicken tikka,
chicken tandoori, seekh kabab and onions.*

DESI CHATT 8.75

*Samosa topped with spicy yogurt, cilantro,
onions, tomatoes and tamarind chutney.*

BOMBAY GANOUSH 9.25

*Roasted eggplant mixed with hummus,
onions and tomatoes. Served with garlic naan.*

ONION BHAZIA 6.95

*Onion, spinach and garden vegetables mixed
in lentil batter and fried till crispy.*

CHILLI CHICKEN 10.95

*Slices of chicken, onion, garlic, chillies and
tomatoes all pan fried in a secret sauce.*

PAKORA SAMPLER 8.95

*Onions, potatoes, zucchini and cauliflower
dipped in a lentil batter and deep fried.*

CURRIED HUMMUS 8.95

Hummus with triangles of warm garlic naan.

SALAD & SHORBA

SPICY MANGO SALAD 8.95

*Mango slices tossed with greens, onions,
tomatoes and cucumber.*

DINNER SALAD 6.95

Mixed greens served with a homemade dressing.

TOMATO SOUP 6.95

*Tomato simmered with ginger, coriander
and black pepper, tempered with cumin seeds.*

CHICKEN CHATT SALAD 9.95

*Greens, onions, tomatoes and cucumbers topped
with a homemade dressing.*

POTATO SOUP 6.95

*Creamy soup with potato slices,
black pepper, curry leaves and cilantro.*

PALAK DAHI 6.95

Spinach, yogurt and fresh spices

CHICKEN YAKHNI 7.95

*This special chicken soup takes overnight to
absorb the flavor of selected herbs and spices.*

MULLIGATAWANY 7.95

*Black lentils, black pepper water and a
blend of spices. Topped with cream.*

CHUTNEYS & PICKLES

SWEET MANGO CHUTNEY 3.95

MINT CHUTNEY 3.50

SPICY MANGO PICKLE 3.50

SPICY TOMATO CHUTNEY 3.50

TAMARIND CHUTNEY 3.50

CUCUMBER RAITA 4.95

MASALA MIX 5.95

Chopped Onion, Tomato, Cucumber and Cilantro mixed with Lemon Juice and Masala.

VEGETARIAN DISH

SIDE OF BASMATI RICE ADD \$1.95 PER PERSON

NAVRATAN KORMA 16.50

“Nav-Ratan” means nine jewels. A combination of garden fresh vegetables, fruit and nuts in a rich gravy of almonds and tomatoes.

MUTTER METHI 16.95

Green peas and kastoori methi cooked with a rich creamy saffron sauce.

ALOO GOBI 16.95

Potatoes, cauliflower, onions, tomatoes, ginger, garlic and cilantro cooked with a spicy curry sauce.

MALAI KOFTA 15.95

Vegetarian meatballs simmered in a rich creamy sauce with raisins & almonds.

DAAL FRY 17.95

Black daal blended with 20 spices and fresh herbs. Boiled and stir fried with ground spices.

BENGAIN BHARTA 15.95

An everyday dish of India, especially in Delhi & Punjab. Roasted mashed eggplant cooked with an abundance of onion, garlic and ginger, topped with fresh green coriander.

CHOLE MASALA 16.95

Chick peas soaked overnight and then cooked with freshly ground spices and tamarind water which gives a blackish brown color and sweet tangy taste.

DHAI WALE ALOO 15.95

Potatoes cooked with fresh ginger, garlic, onions, tomatoes, curry leaves and slow cooked with cumin flavored yogurt.

PALAK PANEER 17.95

Creamed spinach cooked with fresh herbs and chunks of paneer.

MUTTER PANEER 18.95

Green peas, homemade cheese cubes simmered with a fresh creamy saffron curry sauce.

MOCK DUCK VINDALOO 16.95

Vegetarian meat substitute cooked in a spicy tangy sauce with fresh lemon juice, ginger, garlic and potatoes.

Add a side of Masala Veggies for \$6.95.

RICE

BASMATI 3.95

This is the true Queen of Rice. It is famous not only for its very long slim grain but as well as the aroma.

JEERA RICE 5.95

Rice tempered with cumin seeds and green peas.

LEMON RICE 4.95

Rice with coconut and fresh lemon

POLLYOGARE 4.95

Rice with peanuts and tamarind.

SAFFRON RICE 6.95

*Rice cooked with the most valued and expensive spice of the world
"Saffron"*

LIME RICE 5.95

Rice tempered with fresh lime and coconut

PULAO RICE 5.95

Rice with chopped veggies and clove masala.

FRESH BREADS

NAAN 3.95

Leavened dough bread

Plain

Garlic

Sesame

Poppy seed

PARATHA 3.95

Flaky skillet cooked bread

Plain Paratha

Aloo Paratha

Mint Paratha

CHAPATI 3.95

Circular flat bread from skillet

Plain Chapati

KULCHA 4.50

Leavened stuffed naan

Cheese & Basil

Spicy Jalapeno

Fruit & Nuts

Spinach

Onion

Sun-dried Tomato & Basil

ROTI 3.95

Whole wheat bread cooked in our clay oven

Tandoori Roti

POORI 3.95

Deep Fried Puffy Bread

Plain Pori

BREAD BASKET 10.95

Plain Naan

Garlic Naan

Onion Kulcha

Spinach Kulcha

CHEF SPECIALS

SIDE OF BASMATI RICE ADD \$1.95 PER PERSON

TIKKA MASALA 18.25

Englands favorite Indian dish. Tender pieces of chicken breast cooked in a creamy sauce.

VINDALOO CHICKEN 17.95

Chicken cooked in a tangy tomato gravy.

CHICKEN KORMA 19.95

Creamy saffron curry cooked to perfection, with raisins, almonds and coconut.

JAIPUR CHICKEN 19.95

Cooked with dried red chillies and cilantro along with fresh ground spices

MAKHANI (BUTTER CHICKEN) 21.95

Butter, cream, fresh ground spices, saffron and chefs secret masala cooked with tandoori chicken pieces (bone in)

GOA CHICKEN 19.95

Coconut milk, fresh ginger and sea salt all cooked with marinated chicken pieces.

IMLEE CHICKEN 18.25

Broiled chicken breast smothered with a tangy but spicy tamarind sauce.

SHAHI CHICKEN 19.95

Poppyseeds, fresh cream and white pepper slowly cooked with chicken and cilantro.

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## **KEBAB CURRY** 21.95

*Lamb kebab cooked in a traditional curry sauce simmered with coconut milk,*

## **PUDINI LAMB** 22.95

*A delectable lamb dish. Fresh mint cooked with an exotic flavorful curry sauce.*

## **LAAL MAAS (CAUTION)** 19.95

*Marinated lamb cooked with a very spicy gravy. This ones for you if you like it hot.*

## **PALAK LAMB** 22.95

*Fresh spinach pureed and carefully cooked with lamb and fresh herbs.*

## **LAMB VINDALOO** 19.95

*Potatoes cooked in a spicy tangy curry sauce with fresh lemon & ginger.*

## **LAMB KORMA** 19.95

*Tender lamb, cream, saffron, raisins and almonds. Enhanced with fresh ginger and potatoes.*

## **ROGAN JOSH** 18.95

# TANDOORI

*SIDE OF BASMATI RICE ADD \$1.95 PER PERSON*

## **CHICKEN TIKKA 18.95**

*Chicken breast pieces in a special marinade cooked on an open flame in our tandoor oven.*

## **TANDOORI MURGH 16.95**

*Globally famous. The original tandoori chicken marinated in roasted garlic, yogurt, ginger & spices for several hours and cooked in clay oven.*

## **SEEKH KEBAB 19.95**

*Chef's special. Minced lamb skewers with onion, bell peppers, mild green chilies and fresh herbs and spices*

## **GOHST TANDOORI 20.50**

*Special from the royal court of Rajasthan, this dish is double marinated and then double cooked to achieve tender morsels of lamb. Served with the chef's onion salad.*

## **PANEER TIKKA 17.95**

*Homemade cottage cheese marinated in lemon yogurt, spices and cooked over an open flame.*

## **CHEF'S MIXED GRILL 26.95**

*Tandoori chicken, seekh kabab, chicken tikka, paneer and achari shrimp.*

## **ACHARI SHRIMP TANDOORI 22.95**

*Shrimps marinated in pickled spices and virgin mustard oil, served with chef's special seasoned yogurt.*

# BIRYANIS

*Rose water flavored Basmati Rice, stir-fried with the following ingredients. Topped with fried onions and served with raita.*

**HYDRABADI 16.95**

*Chicken, onions, tomatoes, saffron and black pepper.*

**BHARAY-E-GHOST 17.95**

*Lamb chunks, onions, tomatoes, raisins and green peas.*

**NAWABI 15.95**

*Vegetables, saffron, almonds, ginger and lentils.*

**ZINGA-E-DUM 19.95**

*Shrimps, peas, raisins, almonds, saffron and a secret masala.*